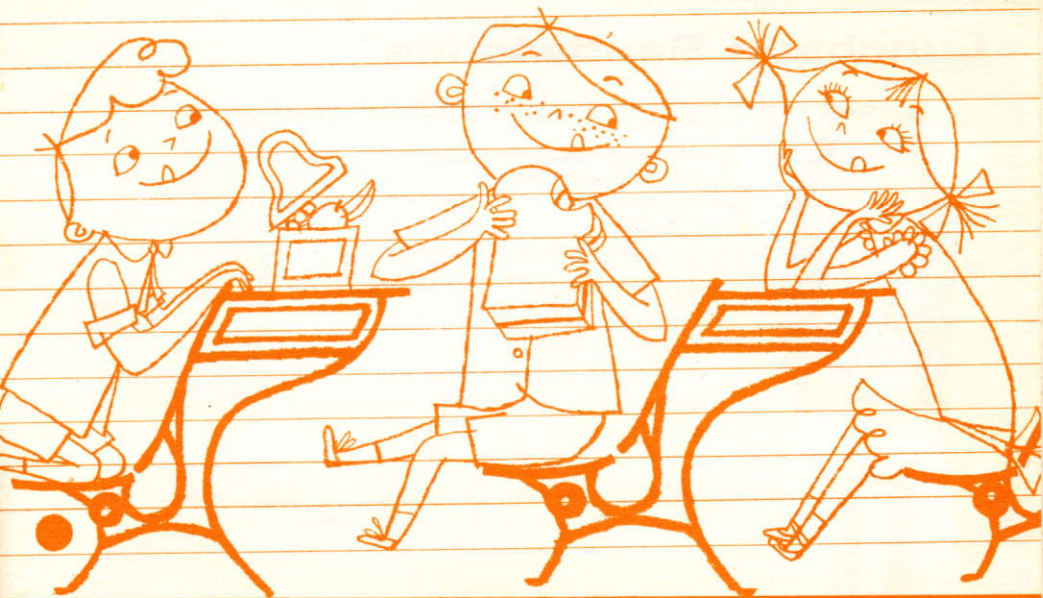


JOHN OSTER MANUFACTURING CO. Milwaukee, Wisconsin 53217



QUICK
SANDWICH
TREATS

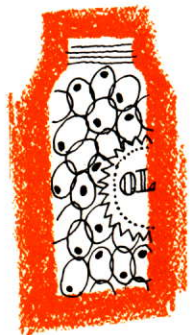


**Taste tempting
sandwich treats in seconds
through the magic of *Osterizer*
SPIN
COOKERY**

Tommy's the envy of his classmates, because his mom makes such different, and delicious sandwiches. Know her secret? It's her new OSTERIZER! From ordinary meal leftovers, she blends tasty sandwich spreads as only an OSTERIZER can. And that isn't all . . . she uses her OSTERIZER every day for blending, chopping, mixing, grinding, pureeing, liquefying, and whipping . . . and saves countless hours in her kitchen.



Luncheon Sandwiches



baked denver sandwich

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|---------------------------|----------------------------|
| 1½ cups cooked ham, cubed | ¾ cup green pepper, cut up |
| 1 medium onion, quartered | ½ teaspoon salt |
| 6 eggs | ¼ teaspoon pepper |

Heat oven to 375°. Grease a 7" x 13" baking pan.

Put half the ham into OSTERIZER container, cover and chop by turning to Hi and Off two or three times. Empty into bowl. Repeat with remaining ham. Put remaining ingredients into the OSTERIZER container, cover and process only until onion and pepper are chopped.

Add to ham and mix well. Pour into prepared pan and bake 10 minutes. Cut in 6 pieces. Serve between buttered, toasted slices of French bread.

Yield: 6 sandwiches



french toasted swiss cheese and bacon

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| ½ lb. bacon | 2 teaspoons Worcestershire sauce |
| ½ lb. Swiss cheese, cubed | ¼ teaspoon salt |
| ¼ cup heavy cream | |

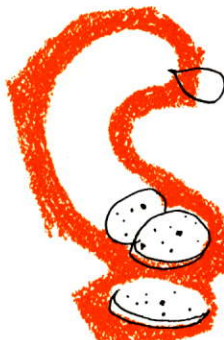
Fry bacon until crisp, drain on absorbent paper, crumble into bowl. Put ½ cup of cheese into the OSTERIZER container, cover and grate by turning to Hi and Off several times. Empty into bowl with bacon; mix with remaining ingredients. Spread on 6 slices of bread, top with another slice.

Batter:

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| 3 eggs | 1 teaspoon sugar |
| ½ cup milk | ¼ teaspoon salt |

Put all ingredients into the OSTERIZER container, cover and process at Lo until mixed. Dip each sandwich into egg mixture. Fry on well-greased griddle on both sides until golden.

Yield: 6 servings



frankfurter-pickle sandwich

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| ½ cup pickle relish | ¼ cup mayonnaise or chili sauce |
| 2 tablespoons prepared mustard | 6 frankfurters, cut in pieces |

Put relish, mustard, mayonnaise and 2 frankfurters in the OSTERIZER container, cover and process at Hi. Remove feeder cap and add remaining frankfurters a few pieces at a time. Spread on split buttered frankfurter buns.

Yield: 6 sandwiches



deviled egg sandwich

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|-----------------------------|-------------------------------|
| ¼ cup mayonnaise | 1 teaspoon steak sauce |
| 2 teaspoons cider vinegar | 6 hard-cooked eggs, quartered |
| 2 tablespoons pimiento | ½ teaspoon onion salt |
| 1 teaspoon prepared mustard | 2 clusters of parsley sprigs |
| 10 slices bread | |

Put all ingredients except bread in OSTERIZER container, cover and process on Hi until blended. Use rubber spatula to aid in processing. Spread on bread and cover with second slice of bread.

Yield: 5 sandwiches



cream cheese-ripe olive-nut sandwich

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|--|--------------------------|
| ¼ cup cream | 1 thin slice orange rind |
| 2 3-oz. packages cream cheese, cut in 4 pieces | ¼ teaspoon salt |
| | 5 ripe olives, pitted |
| | ¼ cup nuts |

Put first four ingredients into OSTERIZER container, cover and process at Hi until blended. Add remaining ingredients, cover and process at Hi only until olives and nuts are chopped. Spread between slices of buttered white bread.

Yield: 6 sandwiches



Lunch Box Sandwiches

olive scramble sandwich

- 1 cup cubed cheddar cheese
- 6 eggs
- $\frac{1}{3}$ cup milk
- $\frac{3}{4}$ teaspoon salt

- 1 small onion, cut in quarters
- 12 ripe olives, pits removed
- 1 tablespoon soft butter

Put $\frac{1}{2}$ cup cheese in OSTERIZER container, cover and grate by turning to Hi and Off several times. Empty cheese onto waxed paper, repeat process until all cheese is grated. Put eggs, milk, and salt in OSTERIZER container, cover, and process at Lo until mixed. Add onion and olives and process only until coarsely chopped. Pour batter into lightly greased skillet, stirring occasionally. When almost set, add the cheese and complete cooking. Spread on buttered bread or toast and cover with second slice of bread. Serve at once.

Yield: 6 sandwiches

grilled lobster sandwich

- $\frac{3}{8}$ cup cubed Swiss cheese
- $\frac{1}{4}$ medium onion, cut in half
- $\frac{1}{4}$ lemon, membrane and rind removed
- 1 $7\frac{1}{2}$ -oz. can lobster meat, drained

- $\frac{1}{4}$ teaspoon Worcestershire sauce
- 3 drops Tabasco
- 2 tablespoons sour cream
- 8 slices bread

Put cheese, onion, and lemon in the OSTERIZER container, cover and process by turning to Hi and Off several times to grate. Empty into bowl. Put the lobster in the OSTERIZER container, cover and process by turning to Hi and Off quickly several times to shred. Empty into bowl and add rest of ingredients. Spread four slices of bread with the mixture. Top with remaining slices of bread. Spread outside surfaces of bread with softened butter. Grill until golden brown. Serve hot.

Yield: 4 servings

egg-tuna sandwich

- $\frac{1}{4}$ cup salad dressing
- 1 slice medium onion
- 2 teaspoons lemon juice
- $\frac{1}{2}$ teaspoon prepared mustard
- $\frac{1}{2}$ teaspoon salt

- $\frac{1}{4}$ teaspoon celery salt
- 1 7-oz. can tuna fish, drained
- 4 hard-cooked eggs, quartered

Put all ingredients except eggs in the OSTERIZER container, cover and process at Hi until blended. Empty into a bowl. Chop 2 eggs at a time in the OSTERIZER container by turning to Lo and Off. Toss lightly with ingredients in bowl. Spread between slices of buttered whole-wheat bread.

Yield: 6 sandwiches

cheese and egg sandwich filling

- 2 cups cubed cheddar cheese
- 4 hard-cooked eggs, cut in quarters
- $\frac{1}{2}$ cup sour cream
- $\frac{1}{4}$ cup sweet pickle relish

- 1 teaspoon prepared mustard
- 8 sprigs parsley
- $\frac{1}{2}$ teaspoon salt
- dash pepper

Put $\frac{1}{2}$ cup cheese in OSTERIZER container, cover and chop by turning to Hi and Off quickly several times. Empty into a bowl. Repeat process until all cheese is grated. Chop two eggs at a time in the OSTERIZER container by turning control to Lo and Off once or twice. Add to grated cheese and repeat process until all eggs are chopped. Put remaining ingredients into OSTERIZER container, cover and process at Lo until parsley is coarsely chopped. Add to ingredients in bowl and mix with a fork.

Yield: 3 cups
6-8 sandwiches